Yakima Valley - BRU 1 i caliente New England IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **70 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(73.5%)*	79 %	6
Grain	Pszeniczny	1 kg *(14.7%)*	85 %	4
Grain	Płatki owsiane	0.4 kg *(5.9%)*	85 %	3
Grain	Płatki pszeniczne	0.4 kg *(5.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga Polish hops	20 g	20 min	11.3 %
Whirlpool	BRU - 1	56 g	5 min	14.4 %
Whirlpool	caliente	56 g	5 min	15.7 %
Dry Hop	caliente	72 g	3 day(s)	15.7 %
Dry Hop	BRU - 1	56 g	3 day(s)	14.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
LONDON ALE III	Ale	Slant	200 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Water Agent	Nacl	4 g	Mash	90 min
Water Agent	H3PO4	10 g	Mash	90 min
Fining	Whirfloc	4 g	Boil	5 min